



Six attractive Eugene girls, dressed in the pioneer styles of frontier days, are shown here with an old-fashioned covered wagon, one of the many hundreds of authentic relics which will be publicly displayed during the Oregon Trail Pageant celebration in Eugene, July 22, 23, and 24. The quaint costumes worn by the maids are the vogue in Lane county as the entire citizenry makes ready for the fourth celebration in honor of our Western forefathers who settled in the Oregon country. The pageant is held in Eugene every three years and is internationally famous.

Harvest Started In Wasco Neighborhood

This week the harvest opens. Harvesters have been hired early as the supply seems to be shorter than last year.

Miss Virgel Lee is employed at the Asa Richelderfer home.

Mr. and Mrs. Free Crews and son, Marion, spent the week end visiting in Portland with Mrs. Crews' mother, Mrs. Abbie Hull.

The camp fire girls left Sunday for Camp Onahle near Oregon City. Owen Barnett, Frank Knox and F. S. Lamborn taking them down. Those going were Donna and Dorothy Knox, Lavelle Guy, June and Barbara Hines, LaVonne Gosson, Helen Blau, Idabelle Spencer and Emmagene Van Gilder. Miss Evelyn Scott is one of the camp guards.

Donald Dolan returned Friday to his home at Milwaukie after visiting Jerry Barnett.

Miss Mildred Butler returned to Colfax after visiting here.

Mrs. Anna Lee, Mr. and Mrs. Art Smith, Wayne Darby and Geo. Wilde enjoyed an excursion trip on the Columbia river in Art Smith's and George Wilde's motor boat.

Lawrence Funk is in charge of the feed and gasoline warehouse for the co-operative grain growers. Guy T. Andrews has been in the hospital.

The Deschutes has been popular again as an outing place.

Visitors at the Owen Barnett home last week were Mr. and Mrs. Edgar Conrad of Oak Grove and Mr. and Mrs. Morris of Milwaukie.

Jean Royal left for Condon Saturday where he is working in a barber shop.

Laura and Ann Andrews of Jewell arrived Friday at the home of Mr. and Mrs. Orville Yocum. Mrs. Yocum's brother, Halrey Meier returned with them Saturday.

Mr. and Mrs. F. L. Lamborn left Sunday for a week's outing at a camp site in the valley.

Mr. and Mrs. E. Weid are at Goldendale visiting the former's niece, Mrs. Bowman.

Mrs. Wade Hull and Mrs. Mae Andrews of Portland spent several days at the home of Mr. and Mrs. G. T. Andrews.

Mr. and Mrs. J. F. Royse motored to Dufur Sunday to spend the day with Mrs. Royse's sister, Mrs. Jennie Young.

Mr. and Mrs. Herbert Kuhnhausen and Mr. and Mrs. Laimhart of White Salmon were dinner guests Sunday at the Leo Watkins home.

Mrs. V. B. Haufelt left for Portland Sunday accompanied by a former school mate, Mrs. C. K. Moore of Los Angeles who returned home after spending several weeks here.

Marie Olson of The Dalles is here enjoying a vacation with her parents Mr. and Mrs. Ed Olson.

Mrs. Fred Hennagin and Mrs. Estelle Halley spent the week end in Portland.

Debbie Hearing who has been working in The Dalles is now employed at the Sherman hotel.

ground.

Mr. and Mrs. L. B. Blakney and three children of Oregon City are here for the summer for the health of their daughter Mary Margaret.

CARD OF THANKS

We wish to thank our many friends for their expression of kindness and sympathy in our recent sorrow and for the many beautiful flowers.

Mrs. J. S. Fowler and family.

Motor vehicle control in commercial fleets and in license law states is showing remarkable results in accident prevention, finds the Oregon State Motor association. Commercial vehicles show 1936 accident fatality decrease up to 52 per cent while private passenger cars upped 51 per cent. The 12 standard license law states lessened their toll 27 per cent while the states with less restriction hiked up 11 per cent.

HI-WAYS TO HEALTH

by ADA R. MAYNE

OREGON DAIRY COUNCIL

During the months of summer it is necessary to give additional thought to the purchasing of food stuffs and to their care in the home. For it is during this season of the year that food stuffs spoil more readily. An adequate refrigerator, or if that is impossible, a knowledge of the precautions against contamination of food is necessary to protect the family's health as well as its pocketbook.

Particularly must milk and cream receive special consideration. Many times during the hot weather the housewife is annoyed because of its souring, some housewives, even use the term spoiled. But the milk or cream isn't spoiled.

Some people look upon the souring as an asset because the lactic acid produced in the process has antiseptic properties. This antiseptic value of sour milk and cream is believed by authorities to be the means of prolonging life among the people who use it in appreciable amounts. It is a well-established fact that the drinking of sour milk and the extensive use of sour cream has produced the longest lived people in the world.

Due to the rigid inspection of milk by the state, customers can rest assured that most of it is delivered to homes in safe milk.

However, the length of time it stays sweet depends largely upon the care it receives from the consumer. It should be used as soon as possible after it is delivered.

Today's milk is always better than yesterday's and if any is left over, that should be the milk used for cooking. If milk of cream is left in the pitcher after a meal, be care ful not to mix it with the milk or cream still in the bottle. Always remember that milk and cream must be kept 'cold, covered

and clean". But should the milk or cream sour it is possible to cook it into many dishes that are more delicious because of the souring.

Cakes are easy to carry on a picnic or are welcome dessert at home. The following cake recipe calls for sour cream.

Sour Cream Layer Cake

1-3 cup butter
1 cup sugar
1-2 cup molasses
2 eggs
1 tsp cinnamon
1-4 tsp salt
1 tsp nutmeg
1 and 1-2 tsp soda
2 cups flour
1 tsp baking powder
1 cup sour cream
3-4 cup raisins

Cream butter and sugar. Add molasses and egg yolks, well beaten. Sift together dry ingredients except soda which is to be added to sour cream. Add dry ingredients and moisture alternately. Add floured raisins and beaten egg whites. Bake 400 deg. for 35 mi.

Soft Icing

Boil 1 cup brown sugar, 3-4 cup sour cream, 1-8 tsp soda to soft ball stage. Add 1 tbsp butter, 1-2 tsp vanilla. Beat until thick. Fine to frost spice cake or gingerbread.

Mrs. Chuzz (after hearing Sally playing hot swing tunes on the piano)—My dear young lady, have you ever heard of the ten commandments?

Sally—Whistle a few bars and I think I can follow you.

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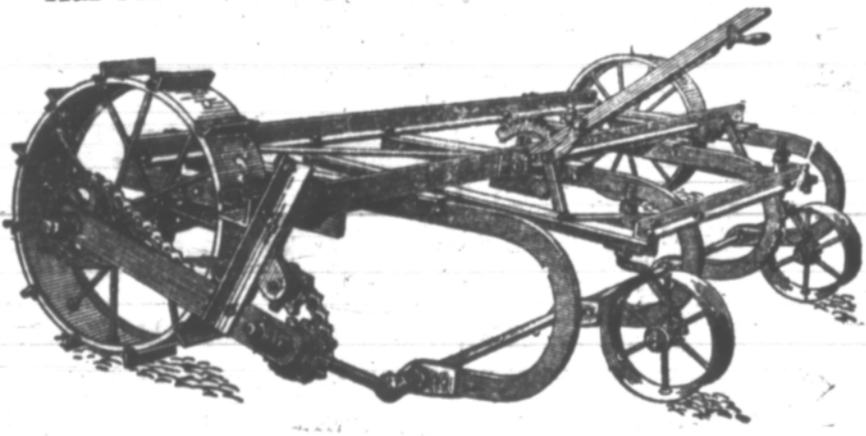
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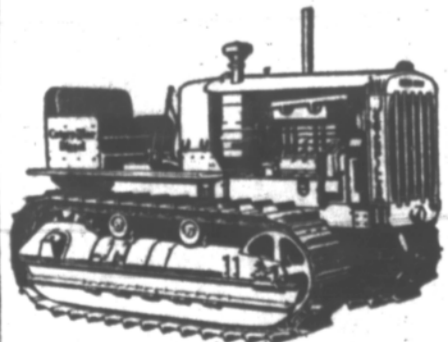
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2 to 5 Canadian Style Bacon	Loin Chop	Ham Butt Slice
Rib Pork Chop	Frenched Rib Chop	Center Ham Slice
Butterfly Chop	3 Loin Roast Center Cut	Fresh Ham Roast
Loin Roast Ham End	Loin Roast	Rolled Fresh Ham Roast
Loin Roast Quarter End	Crown Pork Roast	Bacon
Pot Back	Lard	Salt Pork
Loaf - Salt Pork	Shorpening	Spareribs
Blade Pork Steaks	Smoked Cottage Roll	Fresh Picnic Shoulder
Boston Style Butt	Rolled Boston Style Butt	Smoked Picnic Shoulder
	Bacon Square	Custom Style Picnic Shoulder
		Rolled Picnic Shoulder
		Fresh Shoulder Ham
		Arm Pork Steak

Prices Adjusted With Reports of Coming Crop

Readjustment of North American wheat prices to a level more in line with values in other exporting areas, was an important feature of the general wheat situation. Recent sharp gains have placed Canadian wheat out of line for export trade with Europe. With fairly general rainfall over Prairie Provinces, which varied from light showers to heavy downpours, deterioration in spring wheat crops was checked. Conditions were materially improved in eastern districts of Alberta and in Manitoba except in the western part. Manitoba in Saskatchewan also received

good rains but these came too late to help the wheat. Trade estimates now place the Canadian spring wheat crop at 160,000,000 bushels.

Domestic wheat markets dropped sharply influenced by the declines in the Canadian market. Continued heavy marketings of winter wheat and approaching marketings of the spring crop. The first new spring wheat of the season was received at Minneapolis from South Dakota. This wheat was light in weight, testing only 52 1/2 lbs. with protein ranging from 13.5% to 15.7%.

Samples from the new crop showed the effects of heat and rust damage and indications were that the crop would again average low in test weight. Prices at Minneapolis dropped more than 10c per bushel with the Minneapolis December futures closing July 23, at \$1.33 1/4 per bushel. Cash premiums were

rather unsettled since offerings of spring wheat were not of sufficient volume to establish reliable quotations. In general, however, 58 lb No. 1 Dark Northern was quoted at 8c - 16c over the September future; 54 lb wheat at 2c - 10c over, and 50 lb wheat from 2c under to 3c over the September. Receipts totaled 1,027 cars at Minneapolis and 61 cars at Duluth. About 75% of the Minneapolis arrivals were of new winter wheat from the southwest. The protein of the wheat tested averaged 13.93 percent.

Durum declined about the same as bread wheats but not sufficient quantities of durum were traded in to establish definite premiums for cash grain. No. 2 Amber Durum was quoted nominally at 5c over the Duluth September price, which closed July 23, at \$1.17 7-8 per bushel.

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